

SAVORY DISHES FROM LEFTOVERS : ARE YOU EASY TO ENTERTAIN? : FALL STYLES : CYNTHIA

HOW TO MAKE GOOD CROQUETTES; VARIED RECIPES BY MRS. WILSON

First, the Foundation Sauce That Insures Their Success, Then Different Savory Combinations That Will Appeal to Any Appetite, Using Leftovers Turned Into Palatable Meals

By MRS. M. A. WILSON (Copyright, 1919, by Mrs. M. A. Wilson. All Rights Reserved.)

THEY LOOK GOOD

AND they are good—these delicacies Mrs. Wilson is showing women how to make by the movie plan. Let us forget, here is the schedule for the remainder of this week:

CHARLOTTE RUSSE (Six delicious ones for twenty-five cents)

Thursday and Friday, afternoons and evenings, Orient, Sixty-second street and Woodland avenue.

QUEEN VICTORIA SPONGE CAKE (Two for a quarter)

Thursday, Friday and Saturday, afternoons and evenings, the Colonial, Camden.

Both recipes can be obtained at the box office or by sending to the Editor of Woman's Page, EVENING PUBLIC LEDGER, Please inclose self-addressed stamped envelope.

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One large onion, Four branches of parsley.

Place the mixture in a bowl and add

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made as directed in the method, then the finely chopped meat and one teaspoon of Worcestershire sauce. Mix thoroughly and then set aside to mold. Form into croquettes and roll in flour, dip in beaten egg and then roll in fine bread crumbs, and fry until golden brown in hot fat.

Cold beef, lamb, chicken, veal, ham or crab meat or fish may be used for this delectable method of serving an entree. Nuts, eggs, cheese, both cottage or pot and store cheese, may be used. Dried peas, lima beans, navy and soy beans as well as cow peas and lentils will afford a splendid variety to the thrifty housewife who must provide cheap protein dishes.

The difference between a croquette and a cutlet is just in the shape. Croquettes are shaped either in the cylindrical or conical forms and cutlets in flat, either round, triangle or chop shape.

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To prepare the crumbs dry all pieces of stale bread thoroughly. No bit is too small, a crust or even the crumbs left from cutting the bread.

Put the well-dried bread through the food chopper and then sift through the colander; either put the coarse crumbs through the food chopper a second time or keep them for au gratin dishes.

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THE AUTUMN SUITS ARE VERY ALLURING



if the bride be married at the bridegroom's home? R. M. L. Wedding announcements are not sent out until the day of the wedding and after the ceremony has been performed. In a wedding announcement the place where the ceremony took place is usually mentioned, but it is not necessary. The announcement usually reads "Mr. and Mrs. John Smith announce the marriage of their daughter, Mary, et al. But if the girl has no parents or guardian the cards may read: "The marriage of Mary Smith and John Jones is announced, etc."

From Liverpool to New York To the Editor of Woman's Page: Dear Madam—Is it 3000 miles' sea voyage from Liverpool to New York? READER. The distance is 3053 miles.

Adventures With a Purse

I HAD not seen Dorothea at all yesterday and when we met today she greeted me with her rare smile. "You should have been here yesterday," she said. "Nan brought us in a book, and I have been thinking about it and laughing over it ever since. It was a red-letter day." Of course, I wanted to know all about it. It appears that it was written by a friend of Sir James Barrie when she was but nine years old. He happened to read it and persuaded her to let him publish it. Barrie himself has written the delightful introduction to it, and it has been printed with all the funny childish spelling and queer expressions. You will like it and will want to have a copy for your own library, just as Dorothea and I have. You can buy it for \$1.

TO SAY YOU ARE BORED IS AN UNWISE ADMISION

A Practical Confession That a Person Is Powerless to Enjoy Life Without a Puppet Show Going On

THERE is a story told about the man who wasn't having the jolliest kind of a time in the world at a party and therefore wandered off into his host's smoking den. He found another rather listless looking individual there and opened a conversation. "Frightful flat, isn't it?" he said. "Yes," agreed the other. "Let's sneak off and go home," suggested the wanderer. "I can't," came back the other. "I live here." It was funny of course, and it really might have been you, or it might have been I who made the break, but that doesn't excuse the man nor does it excuse us. We are all too prone to criticize the entertainment and hospitality received at the hands of another. If we think well enough of an invitation to accept it then we ought to be sportsmanlike enough to play a good losing as well as a winning game if the evening happens to turn out that way. A party is really, after all, only what we make of it. If we sit in the corner and twiddle our thumbs expecting to be amused and elaborately entertained then it is more than likely we will begin to search for a clock before the refreshments and go home immediately after them, declaring it was too dull for anything. But if we make up our minds to have a good time in spite of everything, ah, that is a different matter. That is where the joy of living comes in!

annas. They are not always looking for the bright side of things, but they unconsciously make straight headway to the interesting side of things. They enjoy life to the full because they find it interesting—the quiet stretches as well as the noisy rolling ones.

Soap Solution Soap solution makes suds more quickly than soap in the cake; it cleans more evenly and with less wear to the material than soap rubbed on. Make up a quantity for use as needed. Use up bits of soap in this way. Dissolve one cake white soap or two cups soap flakes, chips or scraps in three quarts of hot water. For blankets add two tablespoons borax and quarter cup ammonia.

LEFTOVER meats and vegetables may be turned into palatable food with just a little time and energy. The basis of all croquettes should be a good thick molding sauce that will give a product that is creamy and delicious to taste. Owing to the fact that croquettes and cutlets are usually fried in hot fat, it is not necessary to add either shortening or butter to the cream sauce.

The true secret of good croquettes or cutlets is to have the mixture rich and creamy. Mold into croquettes and then dip in flour, then in the egg mixture and finally roll in fine crumbs. Now fry until golden brown in hot fat.

How to make the foundation: Place in a saucepan

One cup of milk, Six level tablespoons of flour.

Stir to dissolve the flour and then bring to a boil. Cook slowly for five minutes and then add the flavoring and seasoning. Set aside to cool and then mold. Form into croquettes, roll in flour, dip in beaten egg and then roll in fine bread crumbs and fry until golden brown in hot fat.

Cheese Croquettes Prepare the sauce as given above and add

One tablespoon of grated onion, One teaspoon of salt, One teaspoon of paprika, One-half cup of grated cheese, Two tablespoons of finely minced parsley.

Mix thoroughly and then turn on a large platter and set in a cool place for four hours to mold into shape. Roll in flour, dip in beaten egg and then in fine bread crumbs, and fry until golden brown in hot fat.

Nut and Pepper Croquettes Two green peppers, Two medium-sized onions.

Mince very fine and then parboil and drain. Turn on a cloth and pat dry. Place in a bowl and add

One cup of cream sauce, made as given in the method, One-half cup of finely chopped nuts, One teaspoon of salt, One teaspoon of paprika, Three tablespoons of grated cheese.

Mix thoroughly and then pour on a large platter and allow to cool, then finish as directed for cheese croquettes.

Egg Croquettes Prepare a sauce as directed in the method and then add

Two hard-boiled eggs, rubbed through a sieve, One teaspoon of salt, One teaspoon of paprika, One tablespoon of grated egg.

Mix and then turn on a large platter to mold and finish as directed for cheese croquettes.

Lima Bean Croquettes Wash and soak overnight three-quarters cup of baby lima beans. In the morning parboil until tender and then drain until very dry. Now put

One green pepper, Two medium-sized onions, Four pieces of bacon

through a food chopper. Place in a pan and cook until the onions and peppers are soft. Drain free from fat and then put the beans through the food chopper and add

The prepared peppers and onions and bacon, One teaspoon of salt, One teaspoon of paprika, Two tablespoons of finely minced parsley, One teaspoon of Worcestershire sauce.

Mix thoroughly and then mold into croquettes and dip in flour, then in beaten egg, and roll in fine bread crumbs. Fry until golden brown in hot fat.

Leftover meat may be minced fine and seasoned as follows: Put a suffi-

cient amount of cold cooked meat or fish through the food chopper to measure three-quarters cup and

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Please Tell Me What to Do

By CYNTHIA

Give Her Absent Treatment Dear Cynthia—I would like to receive a little advice. When I went to camp last August a certain girl friend of mine made me promise to write. I did. I cared a lot for the girl, so you can guess she did not have to urge me on to write. Well, I was rejected in the army and I went to see her the very next day and I asked her if I could keep steady company and she told me I could. Everything went well until about six weeks ago. She acted very cool. I went home and went back the next night. She acted the same way. I went home and wrote her a letter asking what was the trouble and she gave me no satisfaction whatever. I love this girl dearly. I had almost \$200 saved up to get married when she broke off. Now every time I called on this girl of course I had to kiss her. If I did not she got angry at me. Will some reader answer my question. Why are the girls so crazy to be kissed? Most all of them are. I know a young lady who told me that no young man could call on her without kissing her. I think she is foolish. I lost respect for her when she said it. Cynthia, please advise me what to do to win back the love I lost, for she did love me. She has told me so many times. W. K.

Try staying away from the girl for a while and going around with other girls. Perhaps the little lady felt too sure of you and thought she could treat you as she pleased. Perhaps you will hear from her. If not, after a couple of months have passed you might ask in a sort of a friendly way if you could call. Before making this definite move in the first place I would drop a little note to the girl telling her that since she can give no reason for acting as she has acted there seems nothing for you to do but stay away.

Your dentist will say "clean your teeth!"—He knows Sozodont will—clean SAFE SURE

If dental skill, during the past 70 years, could have devised a better or safer formula for cleaning the teeth and gums, we would be using it and its name would still be Sozodont At your dealer's

Worthington 1312 Walnut Street

Mourning Attire a Specialty

Worthington 1312 Walnut Street

Of course, it is duvety, for that is the smartest material for fall. The fur is Japanese mink

A Daily Fashion Talk by Florence Rose

IF YOU have the price there are really no two possibilities for your new autumn suit. It simply must be duvety, for never before were these fabrics any more attractive and never before were they so interestingly fashioned into striking autumn suits. And really you could not do better this autumn than to make an expensive suit the piece-de-resistance of your wardrobe. If you can get but one expensive garment let it be a suit. For blouses to wear with suits are going to be varied and many of them quite suitable for formal afternoon wear and quite appropriate for informal evening wear—dinner at the hotel or for the family theatre party.

For the names of shops where articles mentioned in "Adventures With a Purse" can be purchased, address Editor of Woman's Page, EVENING PUBLIC LEDGER, or phone the Woman's Department, Walnut 3000.

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